

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 7/27/2015      **Business ID:** 111340FE  
**Business:** KFC G135021

7517 STATE AVE  
KANSAS CITY, KS 66112

**Inspection:** 77001563  
**Store ID:**  
**Phone:** 9134691112  
**Inspector:** KDA77  
**Reason:** 02 Follow-up  
**Results:** No Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/27/15	02:30 PM	03:18 PM	0:48	0:30	1:18	0	
Total:			0:48	0:30	1:18	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 0 Priority foundation(Pf) Violations 1

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R  
.. .. .. .. ..

**Employee Health**

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R  
.. .. .. .. ..  
.. .. .. .. ..

**Good Hygienic Practices**

Y N O A C R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			..	..	..	..	..	..
5. No discharge from eyes, nose and mouth.			..	..	..	..	..	..
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			..	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.			p	..	..	..	..	..
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			..	..	..	..	..	..
10. Food received at proper temperature.			..	..	..	..	..	..
11. Food in good condition, safe and unadulterated.			..	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.			..	..	..	..	..	..
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			..	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.			..	p	..	..	p	p
Fail Notes	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.                      [Stored as clean on shelving for clean equipment by 3 vat sink, 3 plastic containers with visible food debris on surface, 3 lids stored as clean also with visible food debris. In walk in cooler, actively holding foods, 2 containers holding mac and cheese, 4 containers holding baked beans, 2 containers holding green beans with old date marking sticker residue on surface. New date marking sticker stored on top of old date marking sticker residue. COS rewashed, discussed with manager. ]</i>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			..	..	..	..	..	..
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			..	..	..	..	..	..
17. Proper reheating procedures for hot holding.			..	..	..	..	..	..
18. Proper cooling time and temperatures.			..	..	..	..	..	..
19. Proper hot holding temperatures.			..	..	..	..	..	..
20. Proper cold holding temperatures.			p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>			..	..	..	..	..	..
21. Proper date marking and disposition.			..	..	..	..	..	..
22. Time as a public health control: procedures and record.			..	..	..	..	..	..
Consumer Advisory			Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.			..	..	..	..	..	..
Highly Susceptible Populations			Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.			..	..	..	..	..	..
Chemical			Y	N	O	A	C	R
25. Food additives: approved and properly used.			..	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical		Y	N	O	A	C	R			
26. Toxic substances properly identified, stored and used.		..	..	..	..	..	..			
Conformance with Approved Procedures		Y	N	O	A	C	R			
27. Compliance with variance, specialized process and HACCP plan.		..	..	..	..	..	..			
GOOD RETAIL PRACTICES										
Safe Food and Water		Y	N	O	A	C	R			
28. Pasteurized eggs used where required.		..	..	..	..	..	..			
29. Water and ice from approved source.		..	..	..	..	..	..			
30. Variance obtained for specialized processing methods.		..	..	..	..	..	..			
Food Temperature Control		Y	N	O	A	C	R			
31. Proper cooling methods used; adequate equipment for temperature control.		..	..	..	..	..	..			
32. Plant food properly cooked for hot holding.		..	..	..	..	..	..			
33. Approved thawing methods used.		..	..	..	..	..	..			
34. Thermometers provided and accurate.		..	..	..	..	..	..			
Food Identification		Y	N	O	A	C	R			
35. Food properly labeled; original container.		..	..	..	..	..	..			
Prevention of Food Contamination		Y	N	O	A	C	R			
36. Insects, rodents and animals not present.		..	p	..	..	..	..			
<p><b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b></p> <table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="width: 15%; vertical-align: top;">6-501.112</td> <td style="vertical-align: top;"> <i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [One dead roach on carbonator under soda fountain machine in drive thru area. One dead roach on floor in back storage room by mop sink. ]</i> </td> </tr> </table>								<i>Fail Notes</i>	6-501.112	<i>Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests. [One dead roach on carbonator under soda fountain machine in drive thru area. One dead roach on floor in back storage room by mop sink. ]</i>
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37. Contamination prevented during food preparation, storage and display.		p	..	..	..	..	..			
38. Personal cleanliness.		..	..	..	..	..	..			
39. Wiping cloths: properly used and stored.		..	..	..	..	..	..			
40. Washing fruits and vegetables.		..	..	..	..	..	..			
Proper Use of Utensils		Y	N	O	A	C	R			
41. In-use utensils: properly stored.		..	..	..	..	..	..			
42. Utensils, equipment and linens: properly stored, dried and handled.		p	..	..	..	..	..			
43. Single-use and single-service articles: properly used.		..	..	..	..	..	..			
44. Gloves used properly.		..	..	..	..	..	..			
Utensils, Equipment and Vending		Y	N	O	A	C	R			
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	..	..	..	..	..			
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		..	..	..	..	..	..			
46. Warewashing facilities: installed, maintained, and used; test strips.		..	..	..	..	..	..			
47. Non-food contact surfaces clean.		..	..	..	..	..	..			

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Physical Facilities			Y	N	O	A	C	R
48. Hot and cold water available; adequate pressure.			..	..	..	..	..	..
49. Plumbing installed; proper backflow devices.			p	..	..	..	..	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>								
50. Sewage and waste water properly disposed.			..	..	..	..	..	..
51. Toilet facilities: properly constructed, supplied and cleaned.			..	..	..	..	..	..
52. Garbage and refuse properly disposed; facilities maintained.			p	..	..	..	..	..
53. Physical facilities installed, maintained and clean.			..	p	..	..	..	..
Fail Notes	6-501.12(A)	PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Drain area under soda fountain in drive thru area soiled with mold buildup. Strong foul odor from drain.]						
	6-501.16	After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [Mop stored in dirty mop water in bucket in back storage area by mop sink.]						
54. Adequate ventilation and lighting; designated areas used.			..	..	..	..	..	..
Administrative/Other			Y	N	O	A	C	R
55. Other violations			..	p	..	..	..	..
Fail Notes	8-304.11(A)	Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS. [Current licese posted in office area. Not posted to consumer view.]						

## EDUCATIONAL MATERIALS

The following educational materials were provided ..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Cold holding  
in make table top unit, single use containers of nade on site coleslaw at 36F

### **Footnote 2**

**Notes:**

Pest control coming weekly.

### **Footnote 3**

**Notes:**

Handsink in kitchen at 101F, handsink in toilet room at 104F  
AVB replaced, water left on and dripping from hose. AVB is not made to be under constant pressure and will eventually fail.

## FOOD ESTABLISHMENT FIELD WARNING LETTER

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012, K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto, grants the Kansas Department of Agriculture authority to regulate food establishments and food processing plants. The Kansas Food Code is adopted and amended by K.A.R. 4-28-8 through 15.

During the inspection today of the Food Establishment listed below, violations of the Kansas Food Code were observed. The violations are documented in the attached Kansas Food Establishment Inspection Report.

Although we will not take further action at this time based on this inspection report, repeated violations observed during future inspections may result in:

- Embargo of non-compliant products;
- immediate closure of your establishment;
- civil penalties of up to \$1,000.00 per violation;
- denial of license renewal;
- modification, suspension and/or revocation of any license or authority issued pursuant to the Kansas Food, Drug and Cosmetic Act;
- and/or any other penalty authorized by law.

Future inspections will be initiated during the next routine inspection cycle, unless we receive a complaint about the food establishment.

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